INFORMATION LETTER

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USDA Fruit and Nut Committee Urges Expanded Research

Expanded work on virus diseases and on control of nematodes was considered as the most urgent of several high-priority research needs in the field of fruit and nut crops by USDA's Deciduous Fruit and Tree Nut Research and Marketing Advisory Committee at their annual meeting in Washington, January 9-12.

Also high on the committee's list of necessary research are fundamental studies of the chemical constituents of fruits and nuts, to permit better control of flavor, color, and texture in both fresh and processed products, and further basic investigations of enzyme action affecting product quality in these crops.

Among top-priority marketing research proposals urged by the committee was expanded work to determine the causes of post-harvest losses in fruit quality, including development of methods to promote desirable changes and control undesirable changes in fruit products during storage and marketing. The committee also saw a need for further research on instruments and objective tests to measure market quality of apples, peaches, pears, plums, and cherries.

This committee was established under the Research and Marketing Act of 1946.

The following additional lines of work were also cited by the committee among the top needs for fruit and nut research:

Production research: Expanded work on the breeding of grapes for greater disease resistance and high quality, of blackberries to produce thornless types, and of strawberries for resistance to red stele and other diseases. Expanded research on insects as carriers of virus diseases of tree fruits, grapes, berries, and other fruits. Further effort in the fields of plant exploration and introduction, and in research to determine the residues of pesticide chemicals in or on fruits and soils and their effect on product quality.

Utilization research: New research to develop improved methods for measuring the taste quality of foods. Expanded work on newly discovered minor constituents of fruits and tree nuts to determine their possible significance to human health.

Marketing research: Analysis of raisin-marketing problems. Expanded research on consumer packaging of fresh deciduous fruits and nuts. Further investigations of the cause and control of diseases that attack fruits during storage and marketing, and expanded work to determine the commercial feasibility and market potential of various new processed fruit products.

USDA marketing service work: Initiation of a national program for estimating annual numbers of bearing trees or acreages of important fruit and nut crops. Further assistance by USDA in the planning of produce markets for particular locations.

Members of the committee who attended this year's meeting included J. Willis Beidler, The C. H. Musselman Co., Biglerville, Pa., and A. J. Rogers, Cherry Growers, Inc., Traverse City, Mich.

Vegetable Advisory Committee Stresses Utilization Research

The major importance to the nation of expanded research in the field of vegetable crops was emphasized by USDA's Vegetable Research and Marketing Advisory Committee at their annual meeting in New Orleans, La., February 6-9. Members commended the trend toward increasing fundamental work.

The consensus was that more studies also should be undertaken to improve the utilization of vegetables and vegetable products.

This committee was established under the Research and Marketing Act of 1946.

The following were considered among the most urgent of several high-priority research needs in the field of vegetable crops:

Production research—Expanded research on pesticide residues and on nematode control. Substantial new research on biological control of soil-borne diseases, including studies of the effects of various production practices upon the micro-population (bacteria

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N.C.A. and C.M.&S.A. To Study Canning Equipment Sanitation

A program aimed at developing principles of construction and operation of canning equipment along the most sanitary lines is being launched as a joint project of the N.C.A. and the C.M.&S.A.

Both organizations have appointed committees, which will work together in selecting projects and guiding the work of task committees recruited for each specific project.

The program is a continuation under more formal organization of activities begun by volunteer groups in 1954, which led to two recommendations published with the approval of the N.C.A. Scientific Research Committee, one dealing with the construction and operation of drum type blanchers, the other with horizontal belt type conveyors.

Interest in studies of this type stems from the belief that ease of cleaning and sanitary operation are factors that could well receive systematic consideration in the design or modificaton of canning equipment, and that certain standard features of construction might be evolved to aid in

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President Hudson Appoints 1956 N.C.A. Committees

President William U. Hudson this week announced the membership of 19 N.C.A. Committees to serve during 1956.

Of the total, 16 are standing committees and 3 special committees. In addition to these committees, subcommittees are named by committee chairmen to carry out specific duties when the occasion arises.

On the next five pages of this issue are published the complete list of committee personnel, with the chairman of each indicated, preceded by the names of the N.C.A. officers, Board of Directors, and the Administrative Council.

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D. B. Wood, Wood Canning Co., Stockton, Calif.

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J. T. Knowles, Libby, McNeill & Libby, Chicago, Ill., *Chairman*

H. J. Barnes, Kaysville Canning Corp., Kaysville, Utah

John L. Baxter, Snow Flake Canning Co., Brunswick, Me.

H. L. Cochran, Pomona Products Co., Griffin, Ga.

V. Conquest, Armour & Co., Chicago, Ill.

Edwin J. Draper, TreeSweet Products Co., Santa Ana, Calif.

J. E. McConkie, California Packing Corp., San Francisco, Calif.

Larry Pratt, Hunt Foods, Inc., Fullerton, Calif.

C. L. Rumberger, H. J. Heinz Company, Pittsburgh, Pa.

G. C. Scott, Green Giant Company, LeSueur, Minn.

P. W. Souder, Campbell Soup Company, Camden, N. J.

Ray B. Wakefield, Gerber Products Company, Fremont, Mich.

R. H. Winters, The Larsen Company, Green Bay, Wis.

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B. W. Clarke, The Crosse & Blackwell Co, Baltimore, Md.

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R. A. Reinecke, American Home Foods, Inc., New York, N. Y.

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L. F. Rutledge, Stokely-Van Camp, Inc., Indianapolis, Ind.

F. R. Saunders, Snow Flake Canning Co., Corinna, Me.

G. L. Steinmetz, H. P. Cannon & Son, Inc., Bridgeville, Del.

C. A. Stevenson, Curtice Brothers Co., Rochester, N. Y.

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H. J. Barnes, Kaysville Canning Corp., Kaysville, Utah

Sven Lassen, Van Camp Sea Food Co., Inc., Terminal Island, Calif.

J. E. McConkie, California Packing Corp., San Francisco, Calif.

Frank Jackson, Green Giant Company, Dayton, Wash.

D. B. Wood, Wood Canning Co., Stockton, Calif.

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Willard E. Baier, Exchange Orange Products Co., Ontario, Calif.

R. N. Ball, Pacific Olive Co., Visalia, Calif.

Bruno Filice, Filice & Perrelli Canning Co., Inc., Richmond, Calif.

P. L. Gowen, Campbell Soup Company, Sacramento, Calif.

B. Grossi, Gerber Products Company, Oakland, Calif.

Lorne Kitchen, Paulus Bros. Packing Co., Salem, Ore.

H. S. Marvin, Olympia Canning Co., Olympia, Wash.

Maynard Matthews, Idaho Canning Co., Payette, Idaho

H. K. McNeilly, Libby, McNeill & Libby, Sunnyvale, Calif.

E. L. Mitchell, Richmond-Chase Co., San Jose, Calif.

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J. M. Reed, National Canners Association, Washington, D. C.

C. E. Lachele, American Can Co., San Francisco, Calif.

W. J. Mutschler, Continental Can Co., Inc., Chicago, Ill.

W. E. Pearce, American Can Co., Maywood, Ill.

L. G. Petree, Continental Can Co., Inc., Hayward, Calif.

Randall Royce, American Can Co., Newark, N. J.

C. T. Townsend, National Canners Association, Berkeley, Calif.

Paul C. Wilbur, Food Machinery & Chemical Corp., San Jose, Calif.

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Alex Hart, Anchor Hocking Glass Corp., Lancaster, Ohio

J. McConnell, National Canners Association, Berkeley, Calif.

J. M. Reed, National Canners Association, Washington, D. C.

R. B. Stover, Owens-Illinois Glass Co., Toledo, Ohio

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W. E. Vaughn, American Can Co., New York, N. Y.

Glenn Knaub, P. J. Ritter Co., Bridgeton, N. J.

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Floyd Asher, Clarksville Canning Co., Clarksville, Iowa

J. Logan Bloodworth, Cherokee Products Co., Haddock, Ga.

George Burgess, Hawaiian Pineapple Co., Ltd., San Jose, Calif.

W. H. Carr, California Packing Corp., San Francisco, Calif.

David G. Fluharty, H. J. Heinz Company, Pittsburgh, Pa.

Henry W. Hartle, Owatonna Canning Co., Owatonna, Minn.

Francis Jones, Green Giant Company, LeSueur, Minn.

Harry H. Nuttle, H. H. & B. H. Nuttle, Denton, Md.

E. W. Shineman, Jr., Beech-Nut Packing Co., Canajoharie, N. Y.

Alfred J. Stokely, Stokely-Van Camp, Inc., Indianapolis, Ind.

Arthur W. Thiel, Libby, McNeill & Libby, Chicago, Ill.

Herbert Warner, Oconomowoc Canning Co., Oconomowoc, Wis.

Vernon Whitney, Walla Walla Canning Co., Walla Walla, Wash.

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W. H. Carr, California Packing Corp., San Francisco, Calif., *Chairman*

Edward Mittelman, Hunt Foods, Inc., Fullerton, Calif.

W. B. Stokely, Jr., Stokely-Van Camp, Inc., Indianapolis, Ind.

Richard Schlecht, Rossville Packing Co., Rossville, Ill.

J. I. Smith, Esmeralda Canning Co., Circleville, Ohio

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B. M. Angell, Stokely-Van Camp, Inc., Indianapolis, Ind.

Ernie Emmrich, Hunt Foods, Inc., Fullerton, Calif.

Leslie C. High, Campbell Soup Company, Camden, N. J.

P. S. Labagh, California Packing Corp., San Francisco, Calif.

E. A. Olson, Libby, McNeill & Libby, Chicago, Ill.

Harry Osterhart, Gerber Products Company, Fremont, Mich.

SPECIAL COMMITTEES

Conference

H. L. Wedertz, Lakeside Packing Co., Manitowoc, Wis., *Chairman*

R. D. Cleaveland, The H. J. McGrath Co., Baltimore, Md.

G. Sherwin Haxton, Haxton Foods, Inc., Oakfield, N. Y.

Convention Program

A. Edward Brown, Michigan Fruit Canners, Inc., Benton Harbor, Mich., *Chairman*

W. E. Beach, McKeon Canning Co., Inc., Burbank, Calif.

William A. Free, Sr., Hungerford Packing Co., Inc., Hungerford, Pa.

Fred C. Heinz, H. J. Heinz Company, Pittsburgh, Pa.

D. P. Loker, Star-Kist Foods, Inc., Terminal Island, Calif.

Oliver G. Willits, Campbell Soup Company, Camden, N. J.

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Milton E. Brooding, California Packing Corp., San Francisco, Calif.

Henry P. Cannon, II, H. P. Cannon & Son, Bridgeville, Del.

Fred C. Heinz, H. J. Heinz Company, Pittsburgh, Pa.

A. L. Koch, Bordo Products Co., Chicago, Ill.

John T. Menzies, The Crosse & Blackwell Co., Baltimore, Md.

N. W. Merrill, Blue Lake Packers, Inc., Salem, Ore.

G. L. Nesbitt, Green Giant Company, LeSueur, Minn.

H. R. Robinson, Robinson Canning Co., Inc., New Orleans, La.

D. L. Thomas, Campbell Soup Company, Camden, N. J.

J. B. Weix, Oconomowoc Canning Co., Oconomowoc, Wis.

Canning Equipment Sanitation

(Concluded from page 139)

achieving those ends. To the extent that laboratory tests may be required for appraisal of various design features, it is contemplated that the N.C.A. Research Laboratories will assist.

Following is the personnel of the two committees:

FOR THE CANNING MACHINERY AND SUPPLIES ASSOCIATION

C. K. Wilson, Food Machinery & Chemical Corp., San Jose, Calif., *Chairman*

Frank Langsenkamp, F. H. Langsenkamp Company, Indianapolis, Ind.

Harry A. Miller, Burt Machine Co., Baltimore, Md.

Robert A. Sindall, Jr., A. K. Robins & Co., Inc., Baltimore, Md.

Joe Urschel, Urschel Laboratories, Inc., Valparaiso, Ind.

William E. Vaughn, American Can Co., New York, N. Y.

FOR THE NATIONAL CANNERS ASSOCIATION

Edwin S. Doyle, National Canners Association, Berkeley, Calif., *Chairman*

S. M. Anderson, Libby, McNeill & Libby, Sunnyvale, Calif.

Eric Johannes, Campbell Soup Company, Camden, N. J.

Robert Krupp, Gerber Products Company, Oakland, Calif.

Harvey Scheel, Green Giant Company, LeSueur, Minn.

Charles R. Stumbo, H. J. Heinz Company, Pittsburgh, Pa.

D. B. Wood, Wood Canning Company, Stockton, Calif.

Meeting Called on Drosophila Control

A meeting of a small subcommittee of the Special Committee on Tomato Products Sanitation will be held at N.C.A. headquarters on February 27 to make a preliminary draft of the 1956 bulletin on Drosophila control.

This preliminary draft will then be sent to the full committee, which is made up of consultants from experiment stations in New Jersey, Maryland, New York, and California, and from the USDA at Beltsville, Md., and of canners and members of the staffs of the Raw Products Research Bureau and Research Laboratories.

When the criticisms and suggestions of this full committee have been received, the final draft of the bulletin will be sent to all canners of tomatoes and tomato products early in the growing season. Control of the insect both in the field and at the canning plant will be discussed in the bulletin.

N.C.A. Canned Salmon Cutting

The 18th Canned Salmon Cutting and Research Conference sponsored by the N.C.A. Northwest Branch will be held at the Olympic Hotel in Seattle on March 13. The program will include the cutting of a large number of samples of the five species of salmon from the 1955 pack, a report on the cutting, a talk concerning the holding and transporting of salmon in refrigerated sea water, and a discussion of methods of processing canned salmon.

In the forenoon of March 14, in the Olympic Bowl of the Olympic Hotel, Dr. W. F. Thompson and associates of the Fisheries Research Institute, University of Washington, will present reports on the current research work being carried out on the salmon runs in Alaska.

N.C.A. Sanitation Conferences

A series of sanitation conferences will be held in California next week by the N.C.A. Western Research Laboratory. The conferences are intended as instruction and as a reminder to supervisory personnel of the importance of good sanitation in over-all cannery operation.

The same subjects are to be covered at each of the conferences. The program lists discussions by canners of practical sanitation experiences and what management expects from sanitation, and talks by personnel of the Western Research Laboratory on the prevention of product contamination; the relationship of sanitation, safety and fire prevention; the application of bacteriology to canning sanitation; the plant cleaning problem; and the organization of sanitation.

Each of the conferences is scheduled to begin at 9 a.m. and continue through 4:30 p.m. on the following schedule: Feb. 27 at the Covell Hotel, Modesto; Feb. 29 at the Sainte Claire Hotel, San Jose; and March 2 at the N.C.A. Western Research Laboratory in Berkeley.

The opening conference in this series was held yesterday, Feb. 24, in West Sacramento.

Vegetable Advisory Committee

(Concluded from page 139)

and other organisms) of the soil. Expanded work on breeding disease- and insect-resistant vegetable varieties.

Utilization research—Fundamental investigations of the chemical and physical constitution of vegetable tissues as they affect processing quality and the texture and other properties of vegetable products. Expanded investigations on the effect of agricultural chemical residues on flavor and other quality characteristics of processed foods. Further analyses of nutrients in foods (a) to determine kinds, quantities and nutritive effects of organic acids in fruits and vegetables; (b) to develop data on nutrients in new foods and in new forms of common foods not now included in dietary tables.

Marketing research—Expanded studies on precooling vegetables and on improved packaging based on product requirements, and research on protecting vegetables from heat and cold during transit. Additional studies of methods and equipment for making objective measurements of quality factors in raw and processed vegetables.

USDA marketing service work—Increased effort on development and revision of U. S. standards for grades of processed vegetables and vegetable products. Further improvement of the expanded program of monthly commercial vegetable estimates. Expansion of market news reports to include information on truck receipts from additional markets.

Russell H. Winters of The Larsen Co., Green Bay, Wis., was elected vice chairman of the committee. Other committee members attending this year's meeting included Morton Adams, Alton Canning Co., Inc., Alton, N. Y.; J. F. Dezauche, Dezauche & Son, Inc., Opelousas, La.; and O. E. Snider of Salem, Ore.

Anti-Merger Legislation

The House Judiciary Antimonopoly Subcommittee on February 20 approved a bill, H. R. 9424, requiring prenotification of corporate mergers of combined assets in excess of $10 million.

The bill is an amended version of legislation introduced earlier by Representative Celler (N. Y.), chairman of the committee.

The new bill is in line with recommendations on mergers contained in the President's Economic Message, and also contains some recommendations made by FTC chairman John Gwynne and Assistant Attorney General Stanley N. Barnes during January hearings.

The bill would require that corporations with combined assets in excess of $10 million notify both the FTC and the Department of Justice 90 days prior to consummation of a merger. The FTC as well as the Justice Department would have authority to seek a preliminary court injunction restraining the merger pending adjudication of its legality. In certain "appropriate cases" the 90-day freeze could be waived as in the case of the acquired firm being bankrupt.

Merging corporations would be required to furnish upon request all pertinent information to the FTC or the Attorney General within 30 days after filing notice of intent to merge. Failure of either agency to object to the merger during the 90-day period would not preclude the institution of proceedings at a later date.

The pre-merger requirements would not apply to stock acquired for investment where acquisition does not exceed 5 percent of the outstanding shares, nor to the acquisition of assets where acquisition does not exceed either 5 percent of the total assets of the selling firm or $5 million.

Status of Legislation

Alaskan fisheries—A House Interior Subcommittee held open hearings on Feb. 16 and 17 on H. R. 8405 and other bills to transfer supervision of Alaskan fish and game from the Interior Department to the Territorial Government. Hearings recessed awaiting further testimony from executive departments.

Anti-merger legislation—H. R. 9424, to require pre-notification of mergers and permit preliminary injunctions to restrain mergers, was approved Feb. 20 by the House Judiciary Antimonopoly Subcommittee (see story, this page).

Corporate tax extension—H. R. 9166, to extend existing corporate tax rates, will be considered by House Ways and Means Committee in executive session. No open hearings will be held.

Customs simplification—The House-passed bill, H. R. 6040, to revise the method by which the value of imported merchandise is determined for customs evaluation, is pending before the Senate Finance Committee.

FDA chemical additives—Hearings on bills to regulate the uses of chemical additives in food were concluded Feb. 14.

FDA codification—H. R. 6991, to revise, codify, and enact into law Title 21 of the U. S. Code entitled "Food, Drugs, and Cosmetics," was passed by the House and is pending before the Senate Judiciary Committee pending a report from the Secretary of HEW.

FDA imitation food—H. R. 3692, to prohibit the interstate marketing of any "imitation" of a standardized food product, even though the imitation product is plainly labeled as such, is pending before the House Interstate Commerce Committee.

Gasoline tax—H. R. 8780, to refund tax paid on gasoline used for farming, passed House 387-0 Jan. 31. Bill considered by Senate Finance Committee in executive session Feb. 24.

Import quotas—H. R. 8954 was introduced to supersede H. R. 7925 and others. New bill makes changes that alter the bases of quota imposition and is pending before House Ways and Means Committee.

Marketing orders—H. R. 8384, to bring cranberries for canning under the orders provisions of the Agricultural Marketing Agreements Act, is pending before the House Agriculture Committee. No action scheduled.

National fish policy—H. R. 8001 and other bills that would establish a national fisheries policy and would transfer the Fish and Wildlife Service from the Interior Department to the Commerce Department are pending before a House Merchant Marine and Fisheries Subcommittee.

Negotiated procurement—H. R. 8710, to limit the authority to make negotiated purchases, was passed by House 372-2 Feb. 20, and was sent to the Senate.

OTC—H. R. 5550, authorizing U. S. participation in the OTC which is intended to provide permanent arrangements for the administration of GATT, will be the subject of hearings by the House Ways and Means Committee beginning March 1.

Poultry inspection—Bills to provide for mandatory FDA inspection for wholesomeness of poultry, and sanitation of plants handling poultry and poultry products shipped through interstate commerce, have been introduced in both houses. No hearings scheduled.

Price supports—S. 3183, omnibus farm bill, will receive further consideration by Senate this coming week. House Agriculture Committee to continue general farm legislation at hearings that opened on Feb. 21.

Statehood—H. R. 2535, to provide statehood for Alaska and Hawaii, was recommitted to the House Interior and Insular Affairs Committee.

Sugar Act—H. R. 7030, to extend and amend the Sugar Act, was passed by the Senate and returned to the House for approval of amendments.

Trip leasing—S. 898, to prohibit ICC regulation of the duration of motor carrier leases, was reported by the Senate Interstate Commerce Committee and is on the Senate calendar.

Wage-hour extension—No action scheduled in either committee on bills proposing elimination of exemptions and extension of coverage of the Fair Labor Standards Act.

Waste disposal—The House Ways and Means Committee has ordered a tax bill to be reported in which a provision is included to encourage the prevention of water pollution by allowing the cost of treatment works for abatement of stream pollution to be amortized over a five-year period.

Water pollution—Hearings have been scheduled by a House Public Works Subcommittee for March 12-14 on S. 890, to extend and amend the Water Pollution Control Act of 1948. This bill passed the Senate and was reported to the House during the last session, but was recommitted to the House Committee on Jan. 23.

Statistical Report on Exports of Canned Foods

The N.C.A. Division of Statistics recently issued a report entitled "U. S. Exports of Canned Foods—1935-39 Compared with 1950-54."

The report consists of four parts: a summary containing charts and summary data in tabular form for canned fruits, vegetables and juices, and three statistical appendices containing detailed data on the quantity and value of exports by country and commodity for each year.

Section 1 of the statistical appendix contains the data for canned fruits; Section 2, canned vegetables and Section 3, canned juices.

A limited distribution has been made to canners who were known to be interested in such data. Canners who are interested in the report may obtain a copy upon request to the Division of Statistics.

Philippine Tariff Rates

The Philippine Republic put into effect on January 1 a new schedule of tariff rates. The new schedule specifies new, higher rates on certain items and provides for a 30 percent increase in rates for all other items.

The rate on imports of catsup was fixed at U. S. $0.42 per kilogram and 75 percent ad valorem. Rates on most other canned food products are subject to the general 30 percent increase.

Under terms of the revised U. S.-Philippine trade agreement, U. S. articles imported into the Philippines in the three-year period 1956-58 will be subject to 25 percent of the regular Philippine tariff rates, which include the recent increases.

Germany's Tariff Rates

The Federal Republic of Germany has temporarily lowered import duties on 120 categories of the German tariff, including a number of food items.

Among the food products on which tariff reductions were made effective are fruit pulp for industrial processing and certain other canned fruit products. An individual license is required for the importation of these foods.

Foreign Agricultural Service

Gordon O. Fraser, a native of Moro, Ore., has been appointed Assistant Administrator of the USDA's Foreign Agricultural Service, in charge of market development. He will have charge of FAS programs designed to help maintain and expand markets for U. S. farm products abroad.

Since the end of his military service during and after World War II, Mr. Fraser has worked in the field of agricultural economics in this country, in Germany, and in England, where he has been secretary of the International Wheat Council since 1952.

Price Support for Corn

USDA has announced that minimum price support rates for 1956-crop corn will be based on $1.40 per bushel, which is 81 percent of the parity price for corn on January 15.

Price support rates in the commercial area will be at the 81 percent level. The rates in the noncommercial producing area will be at 75 percent of the commercial area support rates.

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of January has been reported by the Agricultural Marketing Service of USDA at 263,995 thousand pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION JANUARY, 1956

	3 Lbs. & over	Under 3 Lbs.	Total
	(*thousands of pounds*)		
Luncheon meat	23,836	16,663	40,499
Canned hams	32,304	591	32,895
Beef hash	304	7,732	8,036
Chili con carne	850	17,216	18,066
Vienna sausage	229	5,160	5,389
Frankfurters and wieners in brine	15	301	316
Deviled ham	.....	1,039	1,039
Other potted and deviled meat products	.....	4,939	4,939
Tamales	296	4,299	4,595
Sliced, dried beef	34	447	480
Chopped beef	11	1,350	1,361
Meat stew	92	10,019	10,110
Spaghetti meat products	245	8,437	8,683
Tongue (not pickled)	119	215	334
Vinegar pickled products	1,215	1,866	3,082
Sausage	.....	847	847
Hamburger	397	10,442	10,839
Soups	2,553	66,839	69,393
Sausage in oil	246	414	660
Tripe	.....	499	499
Brains	.....	279	279
Loins and Picnics	3,627	106	3,732
All other products 20% or more meat	424	8,285	8,709
All other products less than 20% meat (except soup)	590	23,584	24,165
Total all products	67,377	191,568	258,946

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 263,995 thousand pounds.

Poultry Used in Processing

The quantity of poultry used in canning and other processed foods in 1955 totaled 181,721,000 pounds, compared with 179,107,000 pounds in 1954, according to a report by the Agricultural Marketing Service of USDA.

These figures are not comparable with data available through the year 1954 on the quantity of poultry canned or used in canning. Beginning in August, all figures are ready-to-cook weights, instead of dressed weights. The new statistical series was expanded to show separate statistics for chickens, turkeys, and other poultry, both eviscerated and used in canning. Separate data are no longer available on quantities certified for canning and for evisceration.

POULTRY USED IN CANNING AND OTHER PROCESSED FOODS, 1954-55

(Ready-to-Cook Weights)

Month	1954	1955
	(*thousands of pounds*)	
January	11,881	14,786
February	12,255	12,981
March	12,945	15,406
April	14,590	13,598
May	16,067	16,941
June	21,178	15,579
July	12,885	9,483
August	14,511	13,401
September	12,616	15,703
October	16,978	18,700
November	17,004	18,694
December	15,537	16,449
U. S. Total	179,107	*181,721

*The 1955 total includes 6,443,000 pounds of young chickens, 70,395,000 pounds of mature chickens, 15,522,000 pounds of turkeys, and 70,000 pounds of other poultry used during the last six months. Comparable data for 1954 not available.

Stocks of Canned Foods on Feb. 1 and Season Shipments

Reports on canners' stocks and shipments of canned apples, applesauce, RSP cherries, lima beans, corn, and peas have been issued by the N.C.A. Division of Statistics, and detailed reports covering the February 1 stock and shipment situation have been mailed to all canners of these products.

	Carry-over month	Case basis	Total Supply 1954	Total Supply 1955	Canners' Stocks, Feb. 1 1955	Canners' Stocks, Feb. 1 1956	Season Shipments to Feb. 1 1955	Season Shipments to Feb. 1 1956
			(*thousands of cases*)					
Apples	Aug.	6/10	4,698	4,383	2,640	*2,411	2,057	1,972
Applesauce	Aug.	actual	14,504	15,184	7,770	8,468	6,835	6,716
RSP cherries	July	actual	3,253	5,027	1,176	1,976	2,078	3,051
Beans, lima	Aug.	actual	4,411	4,149	2,583	2,510	1,828	1,639
Corn	Aug.	actual	41,906	34,530	22,888	17,353	19,019	17,177
Peas	June	actual	31,488	33,096	11,189	12,010	20,299	21,086

* Stocks consist of 2,545,013 actual cases, comprising 1,981,209 6/10's, 532,017 24/2's, and 31,787 cases of miscellaneous container sizes.

Text of FDA Standard of Identity for Canned Prune Juice

An order establishing a definition and standard of identity for canned prune juice under the Federal Food, Drug, and Cosmetic Act has been issued by the Food and Drug Administration.

This order differs in several respects from the proposed definition that was published last year (see INFORMATION LETTER of Oct. 29, 1955, page 335). The minimum total solids is increased from 18.0 to 18.5 percent. The number of acidifying agents is reduced from six to three. Provision is made for adjusting the concentration of prune solids by concentration or dilution. The labeling provisions require a definite size for the explanatory statement in relation to the size of type used in the words "prune juice."

Following is the text of the order, as published in the *Federal Register* of February 17:

§ 27.60 *Canned prune juice; identity; label statement of optional ingredients.*

(a) Canned prune juice is the food prepared from a water extract of dried prunes and contains not less than 18.5 percent by weight of water-soluble solids extracted from dried prunes. The quantity of prune solids may be adjusted by the concentration, or dilution, or both, of the water extract or extracts made. Such food may contain one or more of the optional acidifying ingredients specified in paragraph (b) of this section, in a quantity sufficient to render the food slightly tart. Such food is sealed in a container and so processed by heat, before or after sealing, as to prevent spoilage.

(b) The optional acidifying ingredients referred to in paragraph (a) of this section are:

(1) Lemon juice.

(2) Lime juice.

(3) Citric acid.

(c) (1) The name of the food is "Prune Juice—A water extract of dried prunes." For the purposes of the Federal Food, Drug, and Cosmetic Act concerning the label declaration of the name of the food, the explanatory statement "A water extract of dried prunes" may appear immediately below the words "prune juice," but there shall be no intervening written, printed, or graphic matter, and the type used for the words "A water extract of dried prunes" shall be of the same style and not less than half the height and half the width of the type used for the words "prune juice."

(2) When one or more of the acidifying ingredients specified in paragraph (b) of this section are used, the label shall bear the statement "-----added" or "with added -----," the blank being filled in with the name or names of the optional ingredients used.

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words specified in this paragraph, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Any person who will be adversely affected by the foregoing order may at any time prior to the thirtieth day from the date of its publication in the *Federal Register* file with the Hearing Clerk, Department of Health, Education and Welfare, Room 5440, 330 Independence Avenue SW., Washington 25, D.C., written objections thereto. Objections shall show wherein the person filing will be adversely affected by the order, specify with particularity the provisions of the order to which exceptions are taken and the grounds therefor, and request a public hearing upon the objections. Objections may be accompanied by a memorandum or brief in support thereof. All documents shall be filed in quintuplicate.

Effective date. This order shall become effective 6 months from the date of its publication in the *Federal Register*, except as to any provisions that may be stayed as the result of objections thereto, with request for public hearing. Notice of the filing of objections, or lack thereof, will be announced by publication in the *Federal Register*.

Dehydrated Citrus Juices

The Agricultural Marketing Service of USDA has issued U. S. standards for grades of dehydrated orange juice and for dehydrated grapefruit juice. These are granular products which have been reduced to less than 3 percent moisture and packaged with a desiccant to reduce the moisture content further. Each product reconstitutes to the equivalent of single-strength juice by the addition of a specified amount of water.

The standards for dehydrated orange juice were published in the *Federal Register* of January 27 and the standards for dehydrated grapefruit juice in the *Federal Register* of February 16.

Pumpkin and Squash Grades

The Agricultural Marketing Service of USDA has revised U. S. standards for grades of canned pumpkin and canned squash. The revised standards will be effective March 9.

The quality requirements in the revised grade standards have been clarified, USDA said, so as to provide for a more accurate evaluation of the factors of color, consistency, finish, and defects.

The revision provides for classifying canned pumpkin or canned squash as "U. S. Grade A" or Fancy, "U. S. Grade C" or Standard, and Substandard.

Grades for Orange Juice

The Agricultural Marketing Service of USDA has revised U. S. standards for grades for canned single-strength orange juice. The revised standards were published in the *Federal Register* of February 11.

The revised standards differ from those effective since 1954 by adjusting the minimum requirements for Brix-acid ratios to produce a more desirable blend of sweetness-to-acidity in both the unsweetened and sweetened styles. Also, a realignment of score points places a greater numerical value in the scoring of the factor of color.

Middle Atlantic ASQC

Dr. Howard L. Stier, Director of the N.C.A. Division of Statistics, served as general chairman of the 1956 Middle Atlantic Conference of the American Society for Quality Control held in Washington February 10-11. The conference, sponsored by the sections of the A.S.Q.C. located in the Middle Atlantic Region and the Society's Aircraft Division, featured 58 speakers in its entire program. The theme was "Quality Control and Expanding Frontiers."

A panel discussion on "The Use of Sensory Test Panels in Process Quality Control" was of particular interest to members of the canning industry in attendance. In this panel, Dr. J. L. Bayton of Howard University pointed out differences in "Statistical versus Psychological Bias in Consumer Taste Preference Research" while Mrs. M. B. Carroll of the General Foods Corporation, Hoboken, N. J., discussed "Comparisons of Paired and Triangular Methods." Dr. Amihud Kramer of the University of Maryland matched "The Expert Taster versus the Panel" and Glenn L. Burrow, an experimental design consultant with the Agricultural Marketing Service of USDA, proved the "Statistical Validity of Sensory Panel Methods."

Dr. Stier, who was chairman of the Washington Section of the A.S.Q.C. in 1953-54, is currently serving as chairman of the Society's Food Industries Committee.

Veterans Administration's Requirements for Canned Foods from 1956 Pack

Following are the estimated requirements of the Veterans Administration for canned fruits, vegetables, and fish to be procured from the 1956 pack—by grade, can size, and quantity in dozens:

Description	Grade	Can Size	Dozen Cans
CANNED FRUIT AND FRUIT JUICES			
Apples, sliced	C	#10	6,000
Applesauce	A	#10	7,000
Apricots, halved, unpeeled, water pack	B	#303	8,000
Apricots, halved, unpeeled, heavy syrup	B	#10	6,250
Apricots, halved, peeled or unpeeled, solid pack—no added water or syrup	D	#10	1,500
Blueberries, native or cultivated, water pack	C	#10	2,625
Cherries, RSP, water pack	C	#10	6,000
Cherries, light sweet, unpitted, water pack	B	#303	9,175
Cherries, light sweet, unpitted, heavy syrup	B	#10	5,000
Figs, Kadota, water pack	B	#303	4,000
Figs, Kadota, heavy syrup	B	#10	4,800
Fruit Cocktail, heavy syrup	B	#10	7,500
Grapefruit, light syrup	B	#303	30,000
Grapes, Thompson's seedless	Fancy	#10	1,000
Juice, Apple, single strength, unsweetened, clear	A	46-oz.	12,500
Juice, Grape, single strength, Concord, unsweetened	A	#10	7,000
Juice, Grapefruit, natural	A	46-oz.	32,500
Olives, dark, ripe, unpitted, thrown pack, medium or large	B	#10	4,800
Peaches, yellow clingstone, halved, water pack	B	#303	10,000
Peaches, yellow clingstone and freestone, halved, heavy syrup	B	#10	12,500
Peaches, yellow clingstone or freestone, sliced, solid pack, without water or syrup	C	#10	2,500
Pears, Bartlett, halved, water pack	B	#303	13,350
Pears, Bartlett, halved, heavy syrup	B	#10	12,500
Pineapple, slices (whole), medium, water pack	A	#2	6,250
Pineapple, slices (whole), medium, extra heavy syrup	A	#10	6,000
Pineapple, crushed, heavy pack, sweetened extra heavy	A	#10	3,000
Pineapple, tidbits, extra heavy syrup	A	#10	3,750
Pineapple Juice	A	#10	20,000
Plums, Purple, fresh, water pack	B	#303	6,000
Plums, Purple, fresh, heavy syrup	B	#10	4,500
Plums, Green Gage or yellow egg, heavy syrup	B	#10	2,000
Sauce, Cranberry, jellied or strained	A	#10	1,250
CANNED VEGETABLES AND VEGETABLE JUICES			
Asparagus, all green, cut spears. Cuts 1¼ inches or less—minimum heads 18% average and 12% per container. Cuts longer than 1¼ inches—minimum heads 25% average and 15% per container	A	#10	9,350
Asparagus—as above except sodium content restricted to not more than 4 mg per 100 grams	A	#303	8,000
Beans, Dried, regular process, red, in brine	A	#10	3,000
Beans, Green, cut (¾"-1¼"), round—Sizes 2, 3, 4, 5 and/or 6, *or* flat—sizes 3, 4 and/or 5	B	#10	20,000
Beans, Green—As above except sodium content restricted to not more than 2 mg per 100 grams	B	#303	6,250
Beans, Lima, any variety, sizes tiny, small, medium and/or large	B	#10	6,700
Beans, Lima—as above except sodium content restricted to not more than 5 mg per 100 grams	B	#303	6,000
Beets, sliced, small or medium size	A	#10	12,350
Beets, Puree	—	#2	6,000
Carrots, sliced or diced	C	#10	3,000
Carrots, Puree	—	#2	10,000
Catsup, Tomato	A	#10	6,250
Corn, cream style, golden	B	#10	6,250
Corn, whole grain, golden	B	#10	9,600
Hominy, whole, white, lye process	—	#10	2,000
Juice, Tomato	A	#10	17,500
Juice, Tomato—sodium content restricted to not more than 5 mg per 100 grams	A	#2	10,000
Juice, Vegetable Cocktail	—	46-oz.	7,500
Mushrooms, white, stems and pieces	C	16-oz.	6,250
Peas, sweet, sieve 3, 4 or 5 or any combination 1–6, 70% 3, 4 and/or 5	B	#10	18,750
Peas—as above except sodium content restricted to not more than 5 mg per 100 grams	B	#303	9,175
Peas, Puree	—	#2	12,000
Pimientos, pieces	—	#2½	4,000
Potatoes, Sweet, whole and pieces in light syrup	A	#2½	30,000
Pumpkin	A	#10	1,500
Sauce, Chili	A	#10	1,250
Sauerkraut	A	#10	4,000
Tomatoes	B	#10	26,250
Tomatoes—sodium content restricted to not more than 10 mg per 100 grams	B	#303	10,000
Tomato Puree, medium	A	#10	12,500
CANNED FISH			
Salmon, Red or Sockeye	—	#1	30,000
Salmon, Red or Sockeye—sodium content restricted to not more than 60 mg per 100 grams	—	#½	7,000
Tuna fish, chunk	—	#1	18,000
Tuna fish, chunk—sodium content restricted to not more than 50 mg per 100 grams	—	#½	8,000

Invitations for bids will be issued by the General Supplies Section, Procurement Division, Supply Service, Veterans Administration, Washington 25, D. C.

Better Homes and Gardens

The February issue of *Better Homes and Gardens* magazine should be of special interest to the canning industry for it contains three articles featuring canned foods.

One, entitled "Gelatin Salads," begins with two pages of color photographs showing the attractively arranged salads. Seven recipes follow, each using one or more canned foods. Those used are tomatoes, tomato juice, grapefruit sections, shrimp, cranberry sauce, apricots, lemon juice, chicken, dark sweet cherries, pimientos, and ripe olives.

Another article, "Go Flavor-Fresh with Fruit Juice," says, "That's the easy way to put summer sparkle in wintertime desserts. Keep cans of juice and concentrate handy on shelf and in the freezer. Enjoy a fruity sherbet, sundae sauce, salad dressing, or jiffy pudding. Or savor the warmth of hot mulled punch." The canned juices included in the six recipes are grapefruit, grape, cranberry cocktail, and lemon. Apricot nectar and cranberry sauce are also used.

"Cherry-Pie Parade," the third article, begins, "There are more ways than one to bake a cherry pie. If you'd visit the National Cherry Pie Baking Contest as we did, you'll find 49 ways with cherry pies—and all dandy. Each year, 4-H representatives from the 48 states and Hawaii compete for the championship." Black and white photographs show the hands of Mary Ann Plankhorn, a 4-H Club member of Decatur, Ill., making cherry pie. The recipes for the filling use canned or frozen red tart pitted cherries.

American Weekly Magazine

One of food editor Amy Alden's articles appearing in *The American Weekly* magazine on February 12 was "Baby Foods for *Older* Children." Many leading newspapers carry *The American Weekly* as their Sunday supplement magazine section.

The article began, "Baby foods—strained and junior varieties—make a handy base for meals to be shared by toddlers and older children, and even by mother." A black and white photograph showed such a meal.

Four recipes used junior pork, veal or beef, spinach, liver and bacon, carrots, and canned tomato soup. The article also gave suggestions for using junior foods in making sauces and desserts, and information on can and jar sizes of these foods.

Parade Magazine

In the February 12 issue of *Parade*, the Sunday supplement magazine of many metropolitan newspapers throughout the country, the food article featured canned salmon.

The article, "Salmon 'Special'," by Beth Merriman, *Parade* food editor, presented the recipe, Salmon Mousse. About the recipe, Miss Merriman said, "This beautiful coral-pink salad makes a perfect main dish for company." Served along with green pea soup, it was suggested as a good choice for Lenten meals or for spring luncheons.

An attractive black and white photograph pictured the salad mold and a bowl of soup.

Ladies Home Journal

The subtitle of the food feature, "Casserole Magic" in the February *Ladies Home Journal* magazine, says, "Six inspired main dishes that bring the world to your dinner table via the pantry shelf."

The author of the article, Joan Aucourt, points out that none of the casserole recipes takes more than 45 minutes to prepare as they were planned "to take full advantage of the vast assortment of canned, frozen and packaged ingredients."

Canned cream of mushroom soup, tuna, ripe olives, chicken fricassee, carrots, onions, lobster, shrimp, tomatoes, corn, tomato sauce, and lima beans are used. The article is illustrated with a color photograph of Tuna Tetrazzini, one of the recipes given.

Radio and TV Releases

Releases on advantages of canned foods have been sent recently to broadcasters and telecasters, as follows:

The methods followed by canners in harvesting and processing quickly at the time of maturity are the subject of a broadcast on the "Timely Talk" series, which went to 179 broadcasters with an estimated listening audience of 11 million on January 11.

The history of canning and its great expansion since Appert's time was covered in the "Scriptease" series of January 17, which went to 81 broadcasters of women's programs with an estimated listening audience of 4 million.

How canned foods make entertaining easy was the subject of a telecast January 11, which went to 265 telecasters in 133 cities, 41 states plus one in Havana, with an audience of 16,500,000.

How canners obtain uniform quality was emphasized in a January 26 release on "The Kitchen-Air" series which goes to 182 broadcasters of women's programs in 47 states with an estimated listening audience of 12,000,000.

The quality-saving shortness of time between harvesting and processing received the emphasis in another release, February 15, on the "Timely Talks" series to 187 broadcasters in 47 states with estimated audience of 11,000,000.

These releases were part of the continuing N.C.A. Consumer and Trade Relations program.

Canned Foods in Civil Defense

An account of the mobilization of public health forces for the rehabilitation of the recently flooded areas is presented in the January 15 issue of *California's Health*, a bimonthly publication of the California State Department of Public Health.

Full descriptions of the plight of communities in the major flood areas of Humboldt, Santa Cruz, Sutter, Yuba and Tulare Counties are given, and the emergency measures followed are explained. The Civil Defense organization of the state had its first real test, the article states. How the health and defense authorities met the problems of water and food supply, and sewage disposal is described, and a significant statement in the article is that "canned foods were the only commercial food salvageable in stores and warehouses where stocks were inundated."

Canned Foods in A-Test

The color slide presentation of the nuclear tests of canned foods recently was shown three times in Madison, Wis., and once in Sussex.

Harvey R. Burr of Associated Independent Canners, Inc. arranged to have the presentation made before about 30 dietitians, doctors and nurses at the Wisconsin General Hospital, Madison, on January 4.

Assisted by Adjutant General Ralph Olson, director of civil defense for Wisconsin, Mr. Burr also presented the slides before the Madison Shrine Club, January 9, with approximate attendance of 150.

The Madison Kiwanis Club also viewed the presentation on February 13. Mr. Burr reports about 180 in that audience.

John P. Kraemer of Mammoth Spring Canning Co., participated in a special showing of the presentation to 56 members of the Sussex Lions Club on February 6.

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